

Floribbean Dinner Menu

Appetizers

Crispy Calamari

Served with lemon aioli and red pepper coulis. 9.95

Shrimp Ceviche

Tender shrimp marinated in a citrus marinade. Served with seaweed salad and crisp tortillas. 9.95

Entrees

Blackened Grouper Sliders

Fresh Florida grouper blackened and topped with pineapple, guava fruit and guava glaze. Served on Hawaiian rolls with your choice of French fries, sweet potato fries or fresh fruit. 14.95

Key West Grilled Salmon

Basted with a green onion marinade and topped with crab meat guacamole. Served with asparagus and red pepper rice. 19.95

Rum and Pepper Painted Halibut

Fresh halibut painted with a rum and pepper glaze sautéed and served on a bed of mango mojo with fresh vegetable of the day and ripe plantains. 22.95

Peach Habanero Pork Chops

Marinated in jerk spices then grilled and topped with peach habanero chutney. Served with fresh vegetable of the day and ripe plantains. 18.95

Passion Fruit Grouper

Fresh Florida Grouper grilled and topped with pineapple, mango and passion fruit buerre blanc. Served with fresh vegetable of the day and fried plantains. 22.95

Guava Glazed Chicken

Fresh marinated chicken grilled and topped with a guava glaze. Served with fresh vegetable of the day and red pepper rice. 15.95

Desserts

Key Lime Pie

A Florida classic. 5.95

Banana Cream Pie

To die for! 5.95